

Treasure Barrel

Brown Butter Chocolate Chip Banana Bread

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 1/2 cup unsalted butter
- [ ] 1 cup brown sugar
- [ ] 2 large eggs
- [ ] 3 ripe bananas, mashed
- [ ] 1/3 cup buttermilk
- [ ] 2 cups all-purpose flour
- [ ] 1 tsp baking soda
- [ ] 1/2 tsp salt
- [ ] 1 cup semi-sweet chocolate chips

Optional Add-Ins

- [ ] 1/2 cup toasted walnuts, chopped
- [ ] 1 tsp vanilla extract

Instructions

1. In a small saucepan, melt the butter over low heat; continue cooking, swirling occasionally, until it turns a deep amber and gives off a nutty scent. Remove from heat and let cool slightly.
2. In a large bowl, whisk together brown sugar and the cooled browned butter until smooth, then beat in the eggs one at a time.
3. Stir in the mashed bananas, buttermilk, and vanilla extract until just combined.
4. In a separate bowl, sift flour, baking soda, and salt; gently fold the dry mixture into the wet batter, being careful not to over-mix.
5. Fold in chocolate chips and optional walnuts, reserving a handful of chips to sprinkle on top.
6. Pour batter into a greased 9×5-inch loaf pan, sprinkle the reserved chips, and bake at 350°F (175°C) for 45-50 minutes, or until a toothpick comes out clean. Let cool 10 minutes before removing from pan.

Nutrition per serving

350 kcal	5 g	48 g	12 g
Calories	Protein	Carbs	Fat

Tips & notes

- The browned butter can be prepared ahead of time and stored refrigerated for up to 3 days.
- If you prefer a less sweet loaf, reduce brown sugar by ¼ cup.
- For an extra chocolate boost, drizzle melted chocolate over warm slices.